

pickles and relishes



This bulletin contains pickle and relish recipes not included in the House and Garden Bulletin No. 92, Making Pickles and Relishes At Home. If the method for brining vegetables is desired, use the two bulletings together. See Brining Pickles, Page 4.

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Appreciation is extended to Louise Mason, Maeona Cox, and Marie Tribble, former Extension Foods and Nutrition Specialists, for their help in preparing this manuscript.

pickles and **relishes**

PICKLES AND RELISHES stimulate the appetite and add tartness and color to a meal. Made from fruits and vegetables, pickles and relishes are sources of minerals and vitamins, especially vitamins A and C. They retain most of the vitamins because of high acid content and short heating time in the water bath.

Ingredients Used in Pickling

Salt — Use coarse salt, sometimes called dairy salt. It does not contain a product to prevent lumping as does table salt.

Vinegar — Use a high-grade cider or white distilled vinegar of 4 to 6 percent acidity. The label should read 40 to 60 grains. Cider vinegar, with its mellow acid taste, gives a nice blending of flavors, but may darken white or light fruits and vegetables. White distilled vinegar has a sharp, pungent, acid taste and is desirable when light color is important, as with pickled fruits, onions and cauliflower. **Do not dilute vinegar unless the recipe so specifies.** If you prefer a less sour product, add sugar.

Sugar — Use either white or brown sugar. White sugar gives a lighter product, but brown sugar may be preferred for flavor.

Water — Soft water is recommended. Lime and other minerals may prevent proper acid formation in pickles.

Coloring agents — CAUTION: Do not heat cucumbers in a copper kettle for a dark green color. Heating vinegar in copper produces copper acetate, which is **poisonous**.

Spices — Use fresh spices for best flavor in pickles. Spices deteriorate quickly and lose pungency. Whole spices are preferred. Tie them loosely in a thin cloth bag.

Utensils

Read the recipe before beginning and assemble needed utensils.

For heating pickling liquids, use unchipped enamelware, stainless steel, aluminum or glass utensils. **Do not use** copper, brass, galvanized or iron containers. Small utensils include measuring spoons and cups, sharp knives, tongs, vegetable peeler, slotted spoon, colander or wire basket, food chopper or grinder, and wooden cutting board.

Selection and Preparation of Jars

Select only standard jars imprinted with the manufacturer's name. Check tops for cracks and chips, discarding those with defects.

A two-piece, self-seal lid is recommended. The lid is metal and seals itself as the jar cools after processing in the water bath. The metal lid can be used only once but the ring may be used several times. Use the same brand name jar, lid and ring. Before processing, adjust lids and tighten the metal ring according to manufacturer's directions. After processing, **do not** tighten ring or the seal may break. When the product has thoroughly cooled, remove the metal ring. If it sticks, cover with a hot, damp cloth for a few minutes to loosen.

Wash the jars in hot, soapy water and rinse well. Fill jars while they are hot. The jars are sterilized in the water bath process.

Hot Water Bath Method

Research indicates that processing pickles and relishes in a water bath improves color, texture and flavor and eliminates

spoilage. Spoilage organisms may enter food as it is transferred from kettle to jar; the open-kettle method is not recommended. Any large metal container may be used for a water-bath canner if it:

- Is deep enough to allow 2 inches of water above the tops of jars, plus space for boiling.
- Has a close-fitting cover.
- Has a wire or wooden rack with partitions to keep jars from touching each other and falling against the container's sides.

Method — Pack pickle product into glass jars according to directions given in recipe. Adjust lids according to manufacturer's directions. Immerse the hot jars in boiling water. Be sure water comes an inch or two above the jar tops; add boiling water if necessary, but do not pour directly on jars. Cover the container with close-fitting lid and bring water back to boiling as quickly as possible. Start counting processing time when water returns to boiling, and continue to boil gently and steadily for the recommended time. Remove jars immediately, and set them upright several inches apart to cool.

Processing for fermented cucumbers and fresh pack dills is slightly different from the usual water-bath procedures. For these products, start counting processing time as soon as the filled jars are placed in the actively boiling water. This prevents a cooked flavor and loss of crispness.

Processing time given in recipes are for altitudes less than 1,000 feet above sea level. At altitudes above that level, increase times as follows:

Altitude	Increase in Processing Time
1,000 Feet	1 minute
2,000 Feet	2 minutes
3,000 Feet	3 minutes
4,000 Feet	4 minutes

Storing Pickles and Relishes

Store canned pickles and relishes in a dark, dry, cool place where there is no danger of freezing.

Always be alert for signs of spoilage. Before opening a jar, examine it closely. A bulging lid or leakage may indicate spoilage. When a jar is opened, look for spurting liquid, mold, disagreeable odor, change in color, or unusual softness, mushiness or slipperiness of the pickle product. **If there is even the slightest indication of spoilage, do not eat or taste the contents.**

Brining Pickles

See H&GB No. 92, Making Pickles and Relishes at Home, for brining directions. Get it from the county Extension office or order it from Superintendent of Documents, Washington, D. C., 20250.

quick pickle recipes

Quick pickles and relishes are made from fruits or vegetables which have not been through a brining process. Some recipes call for an overnight soaking in salt water, often called an overnight brining. The ingredients are sometimes soaked in brine water to give them a crisp texture. Pickles and relishes made this quick way will not be high-quality products.

BREAD AND BUTTER PICKLES

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|------------------------|----------------------------------|
| 25 large cucumbers | 2 tablespoons white mustard seed |
| 12 medium white onions | 2 tablespoons celery seed |
| ½ cup salt | 2 tablespoons turmeric |
| 1 quart vinegar | |
| 2 cups sugar | |

Soak unpeeled cucumbers in water overnight. Slice cucumbers and onions and place in pan and sprinkle with salt; let stand 1 hour and rinse. Add vinegar, sugar, mustard seed, celery seed and turmeric powder. Boil all ingredients until peel turns yellow, about 40 minutes. Pack pickles in hot jars. Close. Process in boiling water bath 5 minutes. Start to count processing as soon as water returns to boiling.

BEET PICKLES

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|-------------------------------------|---|
| 3 quarts peeled, cooked small beets | 1 teaspoon whole cloves |
| 2 cups sugar | 1 teaspoon allspice |
| 2 cups water | 2 sticks cinnamon, broken into small pieces |
| 2 cups vinegar | |

Select small, young, tender beets. Cook until tender and skins slip easily. Dip in cold water. Slip off skins. Make syrup of sugar, water and vinegar; add spices in cheese cloth bag. Add beets and cook 10 minutes. Pack beets into hot jars. Add boiling syrup to within ½ inch of jar top. Close. Process in boiling water 20 minutes if whole, 5 minutes if sliced. Start to count processing time as soon as water returns to boiling.

DILLED GREEN BEANS

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|--------------------------------------|-------------------------------|
| 3 pounds green beans, about 3 quarts | 1 cup salt |
| 6 cups vinegar | 6 bunches dill |
| 2 cups water | 6 small cloves of garlic |
| | 6 very small, hot red peppers |

Wash beans and remove stem end. Heat vinegar, water and salt to boiling. Place a piece of dill, pod of pepper and clove of garlic in each jar. Pack beans in jars to within 1 inch of top. Pour boiling liquid over the beans. Close. Process in boiling water bath 20 minutes. Start to count processing time as soon as hot jars are placed into the actively boiling water. Store at least 3 weeks before using.

CRYSTAL TOMATO PICKLES

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|-------------------------|--------------------------|
| 7 pounds green tomatoes | 2 tablespoons salt |
| 2 gallons water | 6 strips cinnamon bark |
| 1 quart slaked lime | 1 ½ to 2 inches long |
| 9 cups sugar | 1 teaspoon grated nutmeg |
| 2 quarts vinegar | 1 teaspoon ground ginger |

Slice green tomatoes ¼ inch thick; place in glass or porcelain-lined container. Cover with 2 gallons water in which the quart of lime has been dissolved. Let stand 24 hours. Remove; rinse well through several cold water baths to remove all lime sediment. Dissolve sugar in vinegar; add cinnamon stick and cloth bag containing nutmeg and ginger. Heat the vinegar and spices to boiling and allow to stand for 1 hour.

Add slices of green tomato, and cook rapidly until slices are glazed and syrup clings to the spoon. Fill hot jars with the slices, arranging cinnamon sticks attractively with the slices in the jar. Discard the spice bag. Heat spiced vinegar to boiling; pour over tomatoes. Close. Process in boiling water bath 5 minutes. Start to count processing time as soon as water returns to boiling.

DILLED CUCUMBER OR GREEN TOMATOES

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|--------------------------------------|---------------------|
| 40 to 50 cucumbers or green tomatoes | 1 pint vinegar |
| 4 tablespoons mixed pickling spices | 2 cups salt |
| Fresh or dried dill | 4 tablespoons sugar |
| | 2 gallons water |
| | Vinegar |

Select fresh cucumbers or green tomatoes of uniform size and free from blemish. Wash and drain. Place a layer of dill and spice in a 5 gallon crock. Fill the jar with cucumbers or tomatoes to within 4 to 5 inches of the top. Mix 1 pint

Dilled Green Beans and Cucumbers



vinegar, salt, sugar and water, and pour over the vegetables. Place a layer of dill over the top. Cover with a heavy plate and weight it down to hold the vegetables under the brine.

Each day remove the scum that forms over the top and keep the pickles at even room temperature, about 70 degrees or as warm as 86 degrees F. In about 2 weeks the pickles are ready to use—crisp, well-flavored with dill and clear throughout with no white spots when cut.

Pack the cured pickles in hot quart jars, and add $\frac{1}{2}$ cup hot vinegar to each. Fill jars with hot, strained pickle brine. Process in boiling water bath 20 minutes. Start to count the processing time as soon as hot jars are placed in the actively boiling water.

SWEET CUCUMBER PICKLE STICKS

10 pounds cucumbers,	2 tablespoons mixed spices
1 peck	10 cups sugar
2 cups slaked lime	3 quarts vinegar
1 gallon water	1 quart water

Wash and slice cucumbers into $\frac{1}{4}$ inch thick sticks. Add lime to 1 gallon of water and mix well. Soak cucumbers in lime water for 24 hours. Rinse well. Soak cucumbers in clear water for 2 hours, changing water every 30 minutes. Drain; cover with pickle solution made of spices tied in bag, 6 cups sugar, vinegar and 1 quart of water. Simmer 30 minutes.

Let stand 2 days; drain off pickle solution. Add to it remaining 4 cups of sugar and reheat. Pour again over pickles. Simmer 10 minutes. Let stand 2 days. Pack cucumbers into hot jars. Fill jars to $\frac{1}{2}$ inch of top with boiling pickle solution; close. Process 5 minutes in boiling water bath. Start to count processing time as soon as jars are placed in water bath.

Watermelon Rind Pickles. See Page 8.



SWEET NINE-DAY PICKLES

$\frac{1}{2}$ bushel of 3-inch cucumbers	4 tablespoons powdered alum
5 pounds salt	3 ounces whole spices
2 gallons white vinegar	White sugar
	Few grape leaves

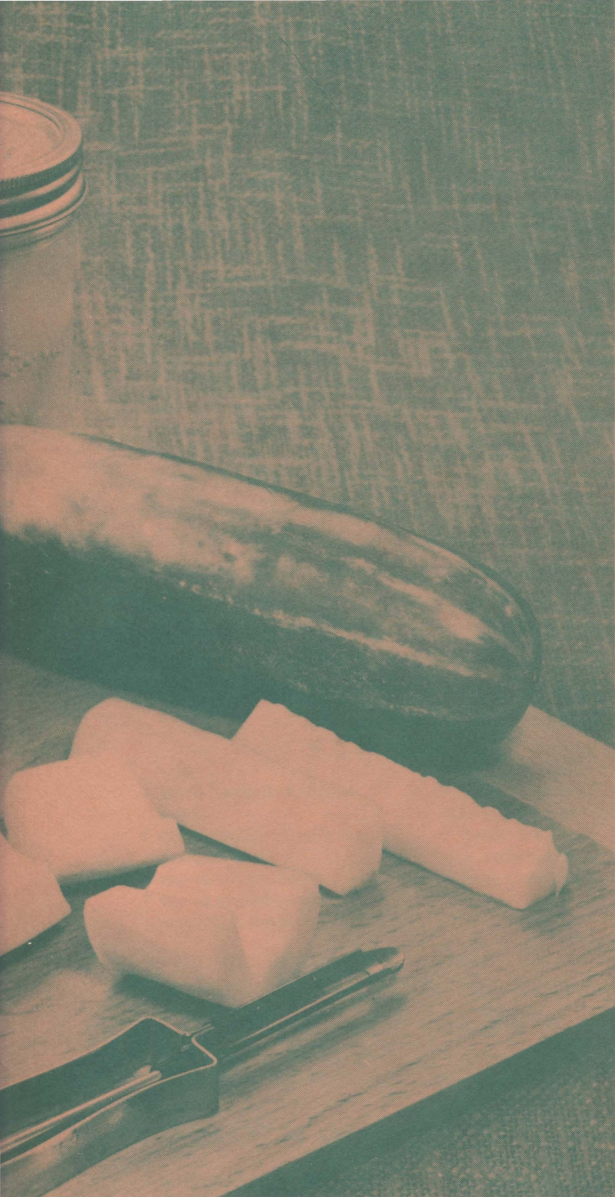
1st day: Place washed pickles in crock; add $2\frac{1}{2}$ pounds of salt; cover with water.

2nd day: Drain off water; pour on fresh water; add $1\frac{1}{4}$ pounds salt.

3rd day: Drain off water; pour on fresh water; add remaining $1\frac{1}{4}$ pounds salt.

4th-6th day: Drain off water every day and add fresh water.

7th day: Drain off water, prick blossom end of pickle. Put alum, grape leaves and



vinegar solution made with 1 part vinegar to 3 parts water in kettle. Cover pickles with this solution and simmer 1½ hours. Return pickles and liquid to crock and let stand overnight.

8th day: Drain off liquid and weigh pickles. To every 7 pounds of pickles add 3 pounds of sugar, spices and remaining vinegar. Boil in kettle 5 minutes. Pour boiling liquid over pickles and let stand overnight.

9th day: Drain off spiced vinegar; bring to boil; pour over pickles. Pack in hot jars. Close.

Process in boiling water bath 10 minutes. Start to count processing time as soon as jars are placed in actively boiling water.

CARROT PICKLES

2 to 3 bunches small carrots
1 cup sugar
2 cups vinegar
1 ½ cups water

1 teaspoon salt
1 stick cinnamon
1 tablespoon mixed pickling spices

Cook carrots until skins slip. Remove skin; slice or leave whole. Combine sugar, vinegar, water and salt. Tie spices in thin cloth bag; add to vinegar mixture. Boil 5 minutes. Remove spice bag. Pack carrots into hot jars, leaving ½ inch head space. Heat syrup to boiling. Pour over carrots, leaving ½ inch head space. Close. Process in boiling water bath 30 minutes. Start to count processing time as soon as hot jars are placed in actively boiling water.

DILLED OKRA

3 pounds uncut and washed young okra pods
Celery leaves
6 small hot red peppers
Cloves of garlic

Large heads of dill and stems or ½ teaspoon dill seed per pint
1 quart water
1 pint white vinegar
½ cup salt

Pack okra into hot pint jars with a few celery leaves, pod of pepper, clove of garlic and head of dill or dill seed in each jar.

Make brine of water, vinegar and salt; heat to boiling. Pour over okra. Close jars. Process in boiling water bath 20 minutes. Start to count processing time as soon as hot jars are placed in actively boiling water. Makes 6 pints.

PICKLED SWEET RED PEPPERS

Wash outside of peppers and wipe dry. Cut slice from stem end and remove seeds. Cut into

Peach Pickles. See page 8.



thin strips, or into long ribbons, working around and around the pepper. Scald well, then drop into ice water to crisp. Drain. Put the peppers into hot jars; fill with hot syrup made in the proportions of 1 cup sugar to 2 cups vinegar. Close. Process in boiling water 5 minutes. Start to count processing time as soon as water in canner returns to boiling.

PICKLED JALAPENOS

Wash jalapeno peppers. Pack tightly in hot jars. For each cup of vinegar, use $\frac{1}{4}$ cup water, $\frac{1}{4}$ cup olive oil, 1 teaspoon salt and 1 teaspoon pickling spices. Heat mixture to boiling. Pour over peppers to cover. Close jars. Process 10 minutes in boiling water bath. Start to count processing time as soon as water in canner returns to boiling.

SWEET MIXED PICKLES

2 quarts cauliflower flowerets, about 2 medium heads	2 $\frac{1}{2}$ cups white vinegar
2 medium green peppers, cut into $\frac{1}{4}$ inch strips	1 $\frac{1}{2}$ cups water
2 medium sweet red peppers, cut into $\frac{1}{4}$ inch strips	1 $\frac{1}{2}$ cups sugar
1 $\frac{1}{2}$ pounds, 9 medium onions peeled, quartered	3 tablespoons salt
	1 tablespoon mustard seed
	1 tablespoon celery seed
	$\frac{1}{4}$ teaspoon turmeric

Wash cauliflower; break into flowerets. Cook in small amount of unsalted boiling water 5 minutes. Drain; wash and prepare remaining vegetables. Combine remaining ingredients; heat to boiling. Add vegetables and boil uncovered 2 minutes. Pack into hot jars. Close. Process in boiling water bath 5 minutes. Start to count processing time when water in canner returns to boiling. Makes 5-6 pints.

SWEET FRUIT PICKLES

PEACH PICKLES

2 gallons peaches	2 sticks cinnamon
1 gallon sugar	1 tablespoon cloves
1 quart vinegar	1 tablespoon allspice

White clingstone peaches are preferable. Select firm fruit. Wash. Remove skin carefully. Combine sugar, vinegar and spice and cook until thick; pour over fruit and let stand overnight. Drain off juice and boil until thick. Then add fruit. Heat; do not stir but keep under syrup until tender. Pack into hot jars. Cover with syrup. Close. Process in boiling water bath 10 minutes. Start counting processing time as soon as water returns to boiling.

PEAR PICKLES

1 gallon pears	1 quart vinegar
2 quarts sugar	2 $\frac{1}{2}$ sticks cinnamon
1 pint water	2 tablespoons whole allspice

Kieffer pears or firm juicy pears are good pickling pears. Wash and peel the pears; cut in half, quarter or leave whole. Boil the pears for 10 minutes in water to cover. Boil water, sugar, vinegar and spices tied loosely in thin cloth bag. Add the drained pears and let stand overnight in the syrup. Next morning drain off syrup and boil until thick. Add pears and cook until tender. Do not stir but keep under syrup. Pack into hot jars and cover with hot syrup. Process in boiling

water bath 10 minutes. Start counting processing time as soon as water returns to boiling.

WATERMELON RIND PICKLES

4 quarts prepared watermelon rind	3 sticks cinnamon
3 tablespoons slaked lime or 1 cup salt	2 pieces ginger root
2 quarts cold water	1 lemon, sliced thinly
2 tablespoons whole cloves	8 cups sugar
	1 quart white vinegar
	1 quart water

Trim dark skin and pink flesh from thick watermelon rind; cut into 1 inch pieces or as desired. Dissolve lime or salt in 2 quarts water; pour over rind. If needed, add more water to cover rind. Let stand 2 hours if lime is used, or 6 hours if salt is used. Drain, rinse and cover rind with cold water. Cook until tender; drain.

Tie spices in thin cloth bag, add with other ingredients and simmer 10 minutes. Add watermelon rind and simmer until clear. Add boiling water if syrup becomes too thick before rind is clear. Remove spice bag. Pack, boiling hot into hot jars, leaving $\frac{1}{8}$ inch head space. Close. Process in boiling water bath 5 minutes. Start to count processing time when water returns to boiling. Makes 6 pints.

Note: Color watermelon rind with food coloring if desired. Add coloring to syrup.

relishes

DIXIE RELISH

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| 1/2 cup salt | 2 cups chopped sweet green peppers, about 4 medium |
| 2 quarts water | 3/4 cup sugar |
| 1 quart chopped cabbage, about 1 small head | 3 tablespoons mustard seed |
| 2 cups chopped onions | 2 tablespoons celery seed |
| 2 cups chopped sweet red peppers, about 4 medium | 1 quart vinegar |

Dissolve salt in water. Pour over chopped vegetables and let stand 1 hour. Drain. If too salty, rinse and drain again. Add vegetables, sugar and spices to vinegar, simmer 20 minutes and then bring to boiling. Pack into hot jars. Close. Process in water bath 5 minutes. Begin to count processing time when water in canner returns to boiling.

BEEF RELISH

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| 1 quart cooked chopped beets | 1 tablespoon salt |
| 1 quart chopped cabbage, 1 small head | 1 tablespoon prepared horse radish |
| 1 cup chopped onion | 1 1/2 cups sugar |
| 1 cup chopped sweet red pepper, 2 medium | 3 cups vinegar |

Combine ingredients, simmer 10 minutes and then bring to boiling. Pack into hot jars, leaving 1/8 inch head space. Close. Process in boiling water bath 5 minutes. Start to count processing time when water returns to boiling. Makes 3 pints.

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| 1 quart green tomatoes, chopped | 1 small head cabbage, chopped |
| 2 medium-sized sweet red peppers, chopped | 1/2 cup salt |
| 2 medium-sized green peppers, chopped | 3 cups vinegar |
| 2 large mild onions, chopped | 2 cups brown sugar, firmly packed |
| | 1 teaspoon mustard or 2 tablespoons mixed spices |

Combine vegetables; mix with salt. Let stand overnight. Drain and press in a thin cloth bag to remove all liquid possible. Add the vinegar, sugar and spices and simmer 15 minutes. Pack into hot jars. Close. Process in boiling water bath 5 minutes. Start to count processing time as soon as water returns to boiling.

PEPPER-ONION RELISH

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| 4 cups finely chopped onion | 1 cup sugar |
| 2 cups finely chopped sweet red pepper | 1 quart vinegar |
| 2 cups finely chopped green pepper | 4 teaspoons salt |

Combine all ingredients and bring slowly to boil. Cook until slightly thickened. Pour into hot jars. Close. Process in boiling water bath 5 minutes. Start to count processing time as soon as water returns to boiling.

CORN RELISH

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| 2 2/3 cups fresh whole grain or frozen corn | 1/2 cup sugar |
| 2/3 cup chopped sweet red peppers or pimiento | 1 1/3 cups vinegar |
| 2/3 cup chopped sweet green peppers | 2 teaspoons salt |
| 1 1/3 cups chopped celery | 3/4 teaspoon celery seed |
| 1/3 cup finely chopped onion | 2 teaspoons dry mustard |
| | 1/3 teaspoon turmeric |
| | 2 teaspoons cornstarch |

Preparation of fresh corn — Remove husks and silks. Cook ears of corn in boiling water 10 minutes; remove and plunge into cold water. Drain; cut corn from cob. Do not scrape cob.

Preparation of frozen corn — Defrost corn before starting to make relish.

Combine peppers, celery, onions, sugar, vinegar, salt and celery seed and boil 5 minutes, stirring occasionally. Mix dry mustard, turmeric and cornstarch; blend with 1/4 cup water. Add this mixture and corn to cooked vegetables and spices. Cook 5 minutes after it begins to boil, stirring occasionally to prevent sticking. Pack relish to 1/2 inch of top of hot jar. Close. Process in boiling water bath 20 minutes. Start to count processing time when water returns to boiling. Makes 3 pints.



CHOW-CHOW RELISH

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| 1 peck or 12 1/2 pounds
green tomatoes | 4 cups vinegar |
| 8 large onions | 1 3/4 cups sugar |
| 10 sweet green peppers | 3 tablespoons salt |
| 3 tablespoons salt | 4 tablespoons dry mustard |
| 6 small hot peppers,
chopped | 3 tablespoons celery seed |
| | 2 teaspoons turmeric |
| | 2 tablespoons mustard seed |

Chop tomatoes, onions and sweet green peppers, and sprinkle with salt. Let stand 4 to 6 hours in cool place. Drain well; add hot peppers, vinegar, sugar, salt and spices tied in thin cloth bag. Boil 15 minutes. Remove spice bag. Pack into hot jars. Close. Process in boiling water bath 15 minutes. Begin counting time as soon as water returns to boiling.

PEAR RELISH

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|---|---------------------------|
| 1 gallon coarsely ground
Kieffer pears | 2 1/2 teaspoons salt |
| 8 cups ground onions | 3 tablespoons dry mustard |
| 8 sweet green peppers,
chopped | 6 teaspoons allspice |
| 2 hot red peppers, chopped | 2 teaspoons cloves |
| 2 quarts white vinegar | 2 teaspoons cinnamon |
| | 2 teaspoons turmeric |
| | 4 cups sugar |

Peel pears and onions before grinding. Mix ingredients in order given and bring to boil. Cook slowly 15 minutes. Pack into hot jars. Close. Process in boiling water bath 15 minutes. Start to count processing time as soon as water in canner returns to boiling.

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PEAR MINCEMEAT

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| 2 quarts cored, ground pears | 1/3 cup beef suet, finely
chopped |
| 3 cups brown sugar | 2 teaspoons each ground
cinnamon, cloves, allspice
and nutmeg |
| 1 cup white sugar | 3 lemons, grated rind and
juice |
| 1 cup dark molasses | 2 cups fruit juice (any kind)
or sweet pickle juice |
| 1 box raisins, ground | |
| 1 box currants | |
| 3 cups chopped apples | |
| 1 cup candied orange peel | |

Cover pears with water and boil 10 minutes. Add remaining ingredients. Simmer 45 minutes. Pack into hot jars and close. Process in water bath 20 minutes. Start to count processing time as soon as hot jars are placed in actively boiling water.

GREEN TOMATO MINCEMEAT

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| 5 quarts green tomatoes | 1 pound raisins |
| 5 quarts peeled and cored
apples | 4 cups brown sugar, firmly
packed |
| 2 pounds cooked and
pitted prunes | 1 cup molasses |
| 2 whole oranges, ground | 1 tablespoon salt |
| 1/2 pound suet, ground | 2 tablespoons cinnamon |
| 1 pound raisins, ground | 1 tablespoon nutmeg |
| | 2 teaspoons cloves |
| | 2 cups vinegar |

Wash green tomatoes and remove stem ends. Cut and measure. Chop the tomatoes, apples and prunes. Add the remaining ingredients and cook slowly, stirring frequently, until the mixture is thick and the flavors well blended. Pack into hot jars. Close. Process in boiling water bath 20 minutes. Start to count processing time as soon as hot jars are placed in the actively boiling water.



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CHILI SAUCE

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| 1 gallon peeled, chopped
ripe tomatoes | 1 teaspoon whole cloves |
| 2 cups chopped onion | 1 teaspoon whole allspice |
| 2 cups chopped sweet
red pepper | 2 teaspoons whole cinnamon |
| 1 small hot pepper, chopped | 1 cup brown sugar |
| 1 clove garlic, thinly sliced | 3 cups vinegar |
| | 3 tablespoons salt |

Combine chopped vegetables. Tie spices in a bag and add to vegetables. Cook vegetables rapidly, stirring often to prevent sticking. When the vegetables have cooked to about half the original amount, add the sugar, vinegar and salt. Boil rapidly for 5 minutes, stirring constantly. Pour into hot jars. Close. Process in boiling water bath 5 minutes. Start to count processing time as soon as water returns to boiling.

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| 1 gallon ripe tomatoes,
peeled and chopped | 1 teaspoon celery seed |
| 2 medium-sized onions,
chopped | 3 sticks cinnamon |
| 1 cup chopped, sweet red
pepper | $\frac{3}{4}$ cup sugar |
| 1 clove garlic, chopped | 1 teaspoon salt |
| | 2 cups vinegar |
| | 1 tablespoon paprika |

Combine chopped vegetables and simmer 30 minutes. Press vegetables through fine sieve. Boil vegetables rapidly about 1 hour or until they have cooked to half the original amount. Tie spices in thin cloth bag; add with sugar and salt to vegetable mixture. Cook slowly about 30 minutes, stirring frequently. Add vinegar and paprika; cook until thick. Stir frequently to prevent sticking. Pour into hot jars or bottles. Close. Process in boiling water bath 5 minutes. Start counting processing time as soon as water returns to boiling.

HOT PEPPER SAUCE

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| 3 dozen red hot peppers | $\frac{1}{2}$ teaspoon salt |
| 1 clove garlic, chopped | 1 cup vinegar |
| 1 tablespoon sugar | $1\frac{1}{2}$ teaspoons horseradish |

Cover peppers with water. Add garlic and cook until soft. Put peppers and garlic through a sieve. Add sugar, salt, vinegar and horseradish to the peppers. Simmer 5 minutes or until blended. Pour into hot jars. Close. Process in boiling water 5 minutes. Start to count processing time as soon as water returns to boiling.

TOMATO-APPLE CHUTNEY

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| 3 quarts, 18-20, medium-
sized chopped tomatoes | 4 teaspoons salt |
| 3 quarts, 12-15, medium-
sized chopped apples | 4 cups firmly packed
brown sugar |
| 1 cup chopped green pepper | 4 cups vinegar |
| 3 cups chopped onion | $\frac{1}{3}$ cup whole mixed
pickling spices |
| 2 cups raisins | |

Combine tomatoes, apples, green peppers, onions, raisins, salt, sugar and vinegar. Tie spices loosely in thin cloth bag; add to tomato mixture. Bring to a boil; simmer $1\frac{1}{2}$ hours; stir frequently. Remove spice bag. Pack chutney into hot jars. Close. Process in boiling water bath 5 minutes. Start to count processing time as soon as water returns to boiling. Makes about 3 quarts.

PEPPER SAUCE

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|--------------------------------------|--------------------------|
| 1 gallon red or green hot
peppers | 1 clove garlic |
| $1\frac{1}{2}$ cups salt | 1 tablespoon horseradish |
| 1 gallon water | 1 cup water |
| 2 tablespoons sugar | 5 cups vinegar |

Wash and drain peppers. Dissolve salt in 1 gallon water; pour over peppers. Let stand 12 to 18 hours. Rinse; drain. Add sugar, garlic, horseradish and 1 cup water to vinegar. Simmer 15 minutes. Remove garlic. Pack peppers into hot jars. Heat pickling liquid to boiling; pour over peppers; close. Process in boiling water bath 5 minutes. Start to count processing time as soon as water returns to boiling.

MINCEMEAT

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